

CLAIM AMENDMENTS

1. (currently amended): ~~Method~~ A method for the prevention or reduction of haze in a beverage comprising
adding wherein a proline-specific and/or hydroxy-prolyl-specific and/or an alanine-specific endoprotease ~~is added~~ to the beverage.
2. (currently amended): ~~Method according to~~ The method of claim 1 wherein the endoproteases are in an essentially isolated form.
3. (currently amended): ~~Method according to any one of claims 1-2~~ The method of claim 1 wherein an endoprotease is added having a maximum specific activity at a pH which corresponds to the pH of the beverage it is added to.
4. (currently amended): ~~Method according to any one of claims 1-3~~ The method of claim 1 wherein the beverage contains proteins.
5. (currently amended): ~~Method according to any one of claims 1-4~~ The method of claim 1 wherein the beverage contains polyphenols.
6. (currently amended): ~~Method according to any one of claims 1-5~~ The method of claim 1, wherein the beverage has a pH value at or below 7.0, 6.0, 5.5, 5.0, 4.5, 4.0, 3.5 or 3.0.
7. (currently amended): ~~A method according to any one of claims 4-6~~ The method of claim 4 wherein at least 150 milli-units of specific endoprotease activity, as determined by an activity measurements using Z-Gly-Pro-pNA, Z-Gly-hydroxy-pro-pNA or Z-Gly-Ala-pNA as a substrate, is added to the beverage per gram protein in the beverage.
8. (currently amended): ~~A method according to any one of claims 4-6~~ The method of claim 4 wherein at least 500 milli-units of specific endoprotease activity, as determined by an activity measurements using Z-Gly-Pro-pNA, Z-Gly-hydroxy-pro-pNA or Z-Gly-Ala-pNA as a substrate, is added to the beverage per gram protein in the beverage.

9. (currently amended): ~~A method according to any one of claims 4-6~~ The method of claim 4 wherein at least 1 unit of specific endoprotease activity, as determined by an activity measurements using Z-Gly-Pro-pNA, Z-Gly-hydroxy-pro-pNA or Z-Gly-Ala-pNA as a substrate, is added to the beverage per gram protein in the beverage.

10. (currently amended): ~~Method according to any one of claims 1-9~~ The method of claim 1 wherein the beverage is a liquid used in the production of beer.

11. (currently amended): ~~Method according to any one of claims 1-9~~ The method of claim 1 wherein the beverage is a liquid used in the production of wine.

12. (currently amended): ~~Method according to any one of claims 1-9~~ The method of claim 1 wherein the beverage is a liquid used in the production of fruit juice.

13. (currently amended): ~~Method according to~~ The method of claim 10 wherein a prolyl-specific endoprotease is added to a mash.

14. (currently amended): ~~Method according to~~ The method of claim 10 wherein a prolyl-specific endoprotease is added to a beer before haze is formed.

15. (currently amended): ~~Method according to~~ The method of claim 10 wherein a prolyl-specific endoprotease is added to a fermented beer after haze has been formed.

16. (currently amended): ~~Method according to~~ The method of claim 11 wherein a prolyl-specific endoprotease is added to a fermented wine.

17. (currently amended): ~~Method according to any of claims 1 to 16~~ The method of claim 1 wherein an auxiliary enzyme is added to the beverage in order to further reduce or prevent haze formation.

18. (currently amended): ~~Method according to~~ The method of claim 17 wherein the auxiliary protein is a purified exoprotease or endoprotease.

19. (currently amended): ~~Method according to claims 17 or 18~~ The method of claim 18 wherein the exoprotease is a proline-specific carboxypeptidase.

20. (currently amended): ~~Method according to~~ The method of claim 19 wherein the proline specific carboxypeptidase is obtainable from ~~Xanthomonas~~ Xanthomonas.

21. (currently amended): ~~Method according to claims 17 or 18~~ The method of claim 18 wherein the auxiliary endoprotease is a glycine-specific endoprotease and/or an aspartic acid protease.

22. (currently amended): ~~Method according to~~ The method of claim 21 wherein the aspartic protease is Fromase[®].

23. (original): An isolated polypeptide having prolyl-specific and/or hydroxyprolyl-specific and/or alanine-specific endoprotease activity with an acidic pH optimum.

24. (currently amended): ~~Polypeptide according to~~ A polypeptide of claim 23 wherein the pH optimum lies at or around pH 5.5.

25. (currently amended): ~~[[Use]] A method of preparing a beverage comprising combining the of a endoprotease according to any of claims 23 or 24 of claim 23 with in the preparation of a beverage.~~

26. (currently amended): ~~[[Use]] The method of claim 25 wherein the beverage is of purified prolyl-specific and/or hydroxyprolyl-specific and/or alanine-specific endoprotease in the preparation of beer, wine or fruit juice.~~

27. (currently amended): ~~Beverage~~ A beverage obtainable by a method according to ~~any one of claims 1-22 and/or 25-26~~ the method of claim 1.

28. (original): Beer obtainable by a method according to claim 10.

29. (original): Wine obtainable by a method according to claim 11.

30. (currently amended): Fruit juice obtainable by a method according to claim 12.

31. (new): A beverage obtainable by the method of claim 25.